



# What Tru Hone Knife Sharpening Can Do for You

Knife sharpening can be as up-to-date as the rest of your operation because the Tru Hone System gives you a perfectly sharpened blade in a fraction of the time required by old-fashioned methods. Tru Hone has proven it can solve the cost and labor problems that outdated stone sharpening presents. It is designed to do the complete job - sharpening, thinning and honing - quickly, precisely and economically.

## **Saves Labor Costs**

It takes less than a minute to put a perfect edge on a blade with the Tru Hone. Contrast this with the time it takes using outdated sharpening methods; labor costs for this crucial job are greatly reduced with Tru Hone.

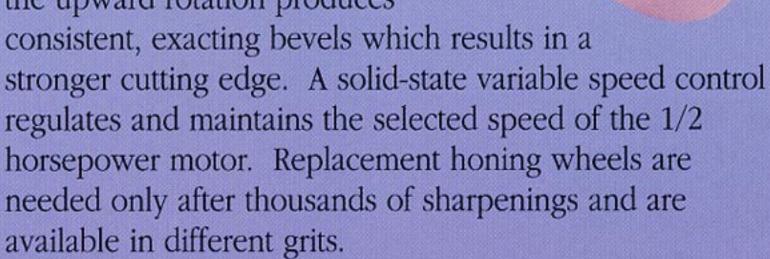
## Longer Knife Life

The Tru Hone Knife Sharpening System can add as much as 50% to the life of a knife because it removes only as little metal as necessary to produce a sharp edge. It simultaneously develops consistently equal bevels on both sides of the blade resulting in a precise and strong edge. The Tru Hone quickly and easily restores nicked or chipped blade edges; a tedious chore when done by conventional methods.

# The Secret of the System

Tru Hone's patented mechanism allows two pairs of honing wheels, mounted on parallel shafts, to contrarotate and change the overlap during the sharpening operation. At the intersection of the honing wheel

overlap, the motion of the wheels is upward into the knife blade creating a precise angle. Along with the capability to change the overlap of the honing wheels, the upward rotation produces



## **Stainless Steel**

The Tru Hone System is enclosed in a stainless steel case so it is built to last and easy to clean. All rotating shafts are also stainless steel and sealed ball-bearings assure long, trouble-free life. The system is virtually maintenance-free

## Safe Operations

The Tru Hone System is designed for safety. A built-in knife blade enclosure encases the knife's cutting edge as it is guided across the honing wheels. This contrasts with a belt sharpener or stone in which the knife edge is exposed throughout the sharpening operation.

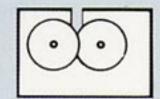
The Tru Hone machine was conceived, designed and tested with one idea in mind to meet the exacting requirements of the professional.

# **3 Sharpening Steps**



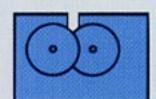
### Step 1 (Red Dot)

Grinding the bevel - consistently develops an equal bevel on both sides of the blade.



#### Step 2 (White Dot)

Setting the edge - perfects and strengthens the cutting edge created by the bevels.



## Step 3 (Blue Dot)

Honing - finishes the edge to a final razor sharpness and eliminates any remaining imperfections in the cutting edge.

#### **Tru Hone Knife Sharpener Specifications**

Stock No: LC, HCA, LCF, or HCF

Honing Wheels: Consist of 4-3" aluminum oxide wheels mounted as pairs (assembled) on two contra-rotating shafts. Operating range 0 - 1500 R.P.M.

Motor: Universal, Series wound, 1/2 H.P., rated 6 amp., 50/60 Hertz

Motor Control: Electronic full load feed back.

Electrical Requirements: U.S.A. - 1 phase, 120 volts, 5 amp maximum.

Foreign - 1 phase, 220 volts, 2-1/2 amp maximum.

Mechanical Description: Enclosure - Stainless steel case and base.

Mechanism - Stainless steel shafts Sealed ball bearing Aluminum structure (6061) No lubrication required.

Dimension: 6" H x 8" W x 12" D Weight: 19 lbs., Shipping Wt. - 23 lbs.

Model HCA designed and guaranteed for continuous operation.

The Stone Age of Knife Sharpening Ends with Tru Hone.



## **Money-Back Offer**

Try the Tru Hone
Knife Sharpening System
and If not completely satisfied,
return within 30 days
for a full refund.

### **Limited Warranty**

For a period of one year from the date of delivery, Tru Hone Corporation will replace or repair any defective system... except honing wheels.

Take advantage of this money-back offer.

#### TRU HONE CORPORATION

1721 N.E. 19th Avenue Ocala, FL 34470

Nationwide Toll-Free 1-800-237-4663

Outside U.S.A. **(352) 622-1213** 

FAX (352) 622-9180

E Mail: truhone@truhone.com Website: www.truhone.com